THE GENESEE FARMER.

VOLUME I. ROCHESTER, SEPTEMBER 24, 1831. NUMBER 38.

PUBLISHED BY L. TUCKER & CO.
At the Office of the Daily Advertiser.
Terms—$2.50 per annum, or
$2.00 if paid in advance.

N. GOODSELL, EDITOR.

GRAPE WINE.

For the benefit of those who may feel disposed to try the experiment of making wine from the native American Grapes, of any description, we give the following directions; and as this is the proper season for collecting the grapes, we hope all who feel an interest in this subject, will attend to it, not only for the purpose of making wine, but for selecting and marking such vines of whatever variety as shall appear best calculated for cultivation, either for wine or as a table grape.

Let those who shall attempt to select and mark vines remember that it is not always the sweetest grape that makes the best wine, neither is a grape to be rejected because it possesses astringent qualities, but the size and shape of the clusters should be examined, the growth and shape of the vine as to fruits, and above all whether the vine is a good bearer.

These substances are necessary to be in solution in the must or juice of grapes in order to make a good wine, viz: saccharine matter, tartaric or some other acid and mucilage.

With regard to the first of these, saccharine matter or sugar, most fruits have more or less of it, and because a fruit tastes sour, it is no proof that it does not possess sugar, but that the acid is in excess. An apple or grape may be called sour, and yet be very rich in saccharine matter. Fruits that possess the largest quantity both of acid and sugar are the most desirable for making fermented liquors. Where there is a want of saccharine matter or acid in grapes, either may be supplied artificially. The common cream of tartar, of the shops, is collected from the bottom and sides of wine vats. When taken from the vats it contains a large quantity of coloring matter, and other impurities, which are shut in by the chrystals of the acid; in this shape it is called Argal, or red Argal, as red grapes produce more of it than the white, and of course the coloring matter is one of its characteristics. To prepare cream of tartar from Argal, it is dissolved in water, freed from its impurities by filtration after which it is evaporated on chrystalized. From the price which this article bears in market, it is not very costly supplying it artificially where grapes do not possess a sufficient quantity of it naturally. The same may be said with regard to the saccharine matter the base of which is sugar, and in many instances can be supplied at a cheaper rate to an inferior grape, which is a great bearer, than can be furnished naturally by cultivating a grape which possesses a larger quantity, and yet is a poor bearer. The sum total of these two substances contained in the juice of grapes or other fruit, may be ascertained by its specific gravity. For the purpose of ascertaining this, let a new laid hen's egg be put into the must or juice of grapes; when the egg floats to the surface it is sufficiently strong for making a good bodied wine. To ascertain exactly the proportions of acid and sugar which were contained in such a must, would require a nice chemical analysis, but this is not necessary. If there is an excess of acid in wine it will separate from it by standing; hence such wines improve by age; but on the contrary if there is not sufficient acid, a part of the sugar will remain undecomposed in the liquor after the fermentation has ceased, and will dispose such wine to prick or turn sour. There is no damage to the wine if the juice contains more acid than is decomposed during fermentation, but there may be if it does not contain enough.

As to mucilage most fruits contain that in sufficient quantity, and many more than is necessary to promote fermentation, and the excess must be got rid of by fining, else it will dispose the liquor to become sour.

From the above it may be inferred that the sourest grapes are capable of making good wine. In short, it is desirable they should be sour rather than sweet. When grapes are collected for wine let them be mashed in a barrel or some other convenient way, after which let them be put into an open vessel, which should be rather deep than otherwise. Where a hogshead is to be prepared, a pipe or hogshead with one head out, standing up on the end, will be found to be very convenient; into this let the mashed grapes be put and allowed to stand, being losely covered until fermentation has commenced and the skins have risen to the top in a thick scum. When this is perceived let the liquor be drawn off through a hole near the bottom. When so drawn off it should be strained through a number of thicknesses of flannel or sand, in order to free it from the lees as much as possible When the liquor is thus prepared, the saccharine matter may be added until the specific gravity as indicated by an egg shows the quantity to be sufficient; after which it may be put into the cask and the bung left out to finish the fermentation. When the fermentation has ceased, it should be bunged close. In about ninety days after it is made, wine should be fined by putting about two quarts of skimmed milk to the barrel, which should be well mixed, and the barrel bunged tight as before. Whatever is used as saccharine matter should be as pure as possible. Maple sugar, as it is commonly made, communicates a disagreeable flavor to wine, as does many of the brown West India sugars. White Havana, should be preferred when it can be obtained at a reasonable price. Honey gives to wine much of the champaigne flavor, for which reason it will be preferred by many to sugar, and the same number of pounds will make the must equally as rich. As the process for wine making is so simple, we would recommend those who can procure wild grapes to make the experiment. Where a sufficient quantity of grapes can not be procured to make a cask entirely from the expressed juice, water may be added previous to putting in the sugar.

—

Since the above article was written, we have received from the *Groveland Farmer* the following description of the process by which the wine, which he presented to us, as mentioned in one of our late numbers, was made. By this communication it will be seen that he mixed with the grapes, an equal quantity of water and yet the wine was of superior quality. It must be remembered that the grapes used, were the wild chicken grapes of our forests, and that they contain more tartaric acid than the fox grape; a property highly favorable for making good wine; therefore, if a grape is used that does not possess so much acid, if water is added, we are of opinion that it would be found very important to add a quantity of cream of tartar, to supply the natural deficiency, otherwise the wine would be too insipid, and if the common quantity of sugar was used, it might not all be decomposed, and in that case the wine would be more subject to become sour. The experiment of the Groveland Farmer, goes to prove that a *good* and *wholesome wine* may be made with us at a low price, when compared with the prices which we pay for the *brewed* and *deleterious* wines now sold at most of the shops as imported wines, much of which is actually compounded in our large seaport towns, and many that were imported undergo such mixing and alteration, as entirely to change them from what they were made, and yet to show that we are extremely wise in those matters, we drink them, declare the price we pay for them, and cry out, *what an excellent glass of wine.*

—

Sir—I am gratified to find that the sample of wine I sent you was approved by yourself and friends—it was made as follows: The ripe grapes were picked from the stems and crushed, then measured, and the same quantity of water was added. The mixture was suffered to foment in a cask, of which the head was taken out, for four days. It was then strained, and to the juice, which was about 27 galls., was added 50 lbs. of Muscovado sugar, which was well stirred to dissolve it. The liquor was then put into a cask of 26 galls., which was kept constantly filled up to the bung; when the violence of the fermentation was over, the bung was put over the hole, but not driven in; some time afterwards it was stopped close, and so remained till the following March when it was fined with white of eggs, and one gallon cogniac brandy was added. It was bottled off when 10 month old.

I am sir, your obd't. serv't,

A Groveland Farmer.

ZINC.

As some of the eastern mechanics are advertising zinc hollow ware, a short description of this metal may be acceptable.

Zinc is never found in its metalic state, but is dug from the earth in the form of ore.

The ores most common are carbonates, sulphates, and sulphurets, and most of them contain, besides zinc, iron, lead, silver, and alumine in different proportions. The most common ore is known by the name of calamine, and is the one used in the preparation of brass, which is an alloy with copper, the proportions being about two parts copper and one of zinc.

Zinc is a bluish white metal, mallable; melts at about 700° Fah't., and is volatilized at a red heat, burning with a white flame, tinged with yellow. It is much used in the arts when mixed with other metals, or dissolved in acids.

With sulphuric acid it forms sulphate of zinc or white vitriol; perhaps this is more commonly known than any other combinations with acids.

It has been used as a substitute for tin for lining the inside of culinary and other vessels but is found inferior to that metal.

One of its oxides has been offered as a substitute for white lead, for painting, and several patents have been taken out for preparing it, but none of them have succeeded in bringing it into general use.

When zinc is formed into kitchen utensils, we know of nothing to recommend them over the common mixture of tin and lead, known as pewter or block-tin, unless it is when milk pans are made of it, they are rather stiffer, and when exposed to heat they would require a higher degree to melt them. We do not think they will come into general use, neither do we know of any proper claim at this time for a patent, as zinc has been used for forming various utensils from time immemorial.

HORTICULTUAL.

The annual meeting of the Monroe County Horticultural Society, will be held at the Arcade in Rochester, on Friday the 30th of September, 1831, at 10 o'clock A. M. and not on the 7th of October as noticed in the last number of the Farmer. H. STEVENS, *Sec'y.*

Rochester, 23d Sept. 1831.

ALBANY HORTICULTURAL SOCIETY.

The third anniversary of the Albany Horticultural Society was celebrated on the 10th inst. The following is an extract from the account of the proceedings on the occasion.

The variety of fruits did not seem to be as great as it really was, owing to the diminished quantity, and the absence, almost entirely, of the fruit which our gardens usually present in the greatest variety and excellence,—the plum; but the grapes, of which there were upwards of twenty varieties, the pear and melon, each of several kinds and of high flavor, particularly the Persian, Citron and Nutmeg melons from the garden of Mr. Slingerland, and the Bergamot, Sickle, and Vergalo pears, from the gardens of Messrs. Delavan, Dennison, Ford, Buel, Slingerland and Mrs. Clark, were abundant, and most of them in the perfect state in which they were produced by superior and successful culture.

The culinary vegetables were, as usual, abundant and fine. Among the plants, we noticed the Okra, with its delicate and rich product, from the garden of maj. Talcott.

The following is a brief memorandum of such of the productions as came under our observation, with the name of their respective donors.

Presented by Edward P. Livingston, of Clermont—A basket of three kinds of grapes.

Messrs. Buel & Wilson—Isabella grapes, Bergamot and Vergalo Pears, Valparaiso squash, egg plants, Constantinople gourd (5 feet long,) the apple potatoe, blood beet, turnips.

Isaac Dennison—A basket of grapes, do. bergamot, sickle and vergalo pears.

Thos. W. Ford—A basket of oranges, bergamot and vergalo pears.

J. I. Godfrey—Very fine celery, oyster plants, potatoes, squashes.

Mrs. Paul Clark—A basket vergalo and and St. Germaine pears.

D. B. Slingerland—Twenty-three clusters grapes, comprising the Winne, Hamburgh, Burgundy, Sweet-water, Golden chasalas, Malvoix white, Souvenir white, chasalas white, Fontainbleau and Piedroug; the Minorca, Persian, pine apple and citron melons; the white Malacaton peach, the Downton pippin, bergamot pears, tomatos, Lima beans, New-Zealand spinage, vegetable marrow, Valparaiso squash.

Erastus Corning—A basket very fine and large egg plums, do. large blue gage.

Major Talcott—The okra plant, with fruit and flowers.

I. & J. Townsend—Mexican tomatos, bell pears, and squashes, Prussian pickle cucumbers, Carolina, Long-Island and kidney potatoes, winter beet, parsnips and white Turkey beans.

R. M. Meigs—A basket fine, large and ripe Isabella grapes.

Wm. Fowler—Very large egg plants.

Abm. R. Ten Eyck—A basket of New-Orleans plums, do. damsons.

John L. Viele—A basket Isabella grapes.

E. C. Delavan—Bergamot pears, basket grapes, do. egg plums.

T. W. Olcott—A basket Hamburgh grapes.

S. Van Rensselaer—Two large water melons, one of which weighed 47½ pounds.

John Keyes Paige—very fine melons.

I Whaten from the garden of Stephen Van Rensselaer, jr.—Beets, white egg plants, English Spinage, Lima and string beans, naustuations, globe artichoke.

Horatio Gates Spafford, of Lansingburgh—The following varieties of grapes, viz: Madeira, white Tokay from Hungary, Constantia from Cape of Good Hope, a native grape from Pennsylvania, and the fox grape.

Alexander Walsh. of Lansingbnrgh—A bearing branch of Fort Magee Crab, with three apples, tree five feet four inches high, two inches in circumference; apples from Hill's favorite, the Golden Harvey of Brabant trees; standard dwarf, from six to seven feet high and four inches in circumference. Three kinds of Native grapes. Three do. foreign, the royal Muscadine, Fontinac, &c. A sample of monthly cherries. A bunch of the roan tree berries. Two pea nut plants in full bearing. Several branches of the fig, with fruit; tree two year's growth.

ORCHARD GRASS, &c.

The season for seeding orchard grass, tall meadow oat grass, &c. is fast approaching, and we have thought that the following hints might be acceptable to those intending to cultivate these grasses. Many persons have failed in producing orchard grass after much trouble in obtaining seed and preparing their ground, and generally the fault is attributed to the seed. This may sometimes be the case; but we apprehend the cause of failure may as often be attributed to the manner of putting the seed in the ground as to the seed. It is a very light chaffy seed, or rather an extremely minute seed, closely surrounded by a large chaffy husk; and therefore, if buried too deep, liable to rot in the ground; or, if too shallow, to remain dry on the surface.—In a conversation with Mr. Robert Sinclair on this subject, he suggested that it would be well, in sowing orchard grass, to adopt the English practice in preparing the seed, which is to spread out the seed four or five inches deep on a floor, and sprinkle it with water, stirring it occasionally for 24 hours, so as to dampen it thoroughly before sowing it.—This makes the seed heavier, and it consequently falls into the crevices of the earth better, and is not so liable to be blown about by wind before it is covered by the harrow. It also vegetates sooner and better. We also think that the common harrow is too coarse an implement for any grass seed; it is apt to bury much of it entirely too deep, and at the same time to leave some on the surface not covered at all. We have seen at the north a sapling thickly set with small branches and twigs used instead of a harrow; but think that a harrow with double the usual number of teeth, but these of only half the common size, would be much the best implement. This would require the ground to be well prepared of course, but that ought to be done under all circumstances. The tall meadow oat grass is gaining rapidly in public favor, and will doubtless be generally adopted. It is peculiar for its very early and very late and abundant supply of pasture, and is considered the best grass to sow with lucerne, 12 to 15 pounds of the latter to a bushel of the former being the usual quantity to an acre.—*American Farmer.*

DESTRUCTION OF INSECTS.

Mr. Fessenden—Now is the time to destroy caterpillars. The eggs, from which they are produced are now to be found in bunches on the twigs of fruit trees. By taking off those bunches the vermin are destoyed in the egg. The color of the bunches is now so much darker than the bark of the twig that they are easily to be found; it will, by degrees, become lighter, until it will be very near the color of the bark. The eggs are laid in July. They remain, where laid, unaffected by change of weather, by frost or heat, until spring, when they are hatched by the flowing of the sap, and vegetative power of the twig. Each bunch of eggs will produce a swarm of caterpillars that will have a nest by themselves. The nest is usually built on the branch that bore the twig on which the eggs were laid. As caterpillars have no desire to leave the tree, on which they were hatched, until the time when they leave their nest and separate to come together no more, it is very easy to keep small trees free from their nests, by destroying the eggs.—*N. E. Farmer.*

Management of Pigs.—The following experiment was made by a gentleman of Norfolk. Six pigs of the Norfolk breed, and of nearly equal weight, were put to keeping at the same time, and treated the same as to food and litter for about seven weeks. Three of them were left to shift for themselves as to cleanliness; the other three were kept as clean as possible by a man employed for the purpose, with a curry-comb and brush. The last consumed in seven weeks fewer peas by *five bushels*, than the other three; yet they weighed more when killed by two stone and four pounds (thirty-six pounds) upon an average, or six stone twelve pounds upon the whole.—*London Paper.*

Vegetable Curiosity.—An advertisement in the Gardener's Magazine states that there is to be seen at Mr. Youl's nursery, an *orange*, an *olive*, and a *jessamine* growing on the same stock.

POTATOE CHEESE.

The following is the translation from the *Revue des Revues*, mentioned in the communication of Gen. Dearborn, to the Editor of the New-England Farmer, which we published in the last Farmer:

FABRICATION OF CHEESE FROM POTATOES.

In the Bulletin of the Societe D'Encouragement, for the month of September, 1829, is an article on the fabrication of cheese from potatoes, of which the following is an extract, from the correspondence of M. Fahrenburg.

There is made in Thuringe and in a part of Saxony, cheese from potatoes which is very much esteemed; this is the mode preparing it.

After having selected the best kind of potatoes, the are boiled; when cooled, they are peeled and reduced to a pulp, either by a grater, or in a mortar: to five pounds of the puff, which should be equally fine and homogeneous, is added a pound of sour milk with a sufficient quantity of salt; the whole is well kneaded, then covered up and left to repose for three or four days, according to the season of the year: at the end of that time, the mixture is again kneaded and then put into small baskets, to divest it of the superfluous humidity. Afterward it is placed in the shade to dry and then it is packed in layers in large jars or casks, where it is left for fifteen days. The older this cheese grows the better it is.

There are three kinds made: the first, which is the most common, is prepared in the proportions above named; the second, with four parts of potatoes and two of curd; the third with two pounds of potatoes and four pounds of milk.

The potatoe cheese has this advantage over common cheese, it never engenders maggots, and it keeps perfectly well for several years, provided it is placed in a dry situation and in close vessels.

I have repeated this experiment with the proportions of the second quality. This was the method pursued. The potatoes were boiled, peeled and crushed with the hands. If the fabrication was carried on extensively, the machine used for reducing the potatoes in distilleries, could be used. The milk was heated, and curdled with vinegar, as no runnet was at command. After this operation, the milk was mixed with the potatoes; the mass was salted, then it was passed through a hair sieve, to pulverize it thoroughly and make the mixture perfect; this mass, covered with salt, was left for ten or twelve days in an earthen pan; at this period it was distributed, for want of baskets, on sieves, where it drained and became moulded into regular forms. The sieves were lined with a linen cloth before the mixture was put into them. Fifteen days after this draining operation, which had been aided a little by pressure, the cheeses were placed, enveloped in their cloths, between osier hurdles and put into the cellar. At this time the caseous fermentation is well developed, and the cheeses are yet very soft, and there is formed on the surface a skin of mould. The cheese taste is very sensible, and not disagreable, and I think this kind of cheese can be advantageously made by the farmers. I now intend to attempt drying the cheese in the shade. I shall publish the result of this experiment, which appears to me to be important to agricultural economy.

From the New-York Farmer.

THE COUNTRY FARMER.—No. II.

Mr. Fleet—Before advancing any farther, let us, if you please, enter into an examination of the various and important duties and employments, mental and bodily, of the actual Farmer, the Husbandman, or of a Household of Husbandry. Few are they, of the inhabitants of large towns, or cities, or even of professional men, or men of any other business, though residing around them, who have any just conception of the mind, and talents, and various information, with constant care that is required in the direction of such an establishment. In general terms, every body knows, that the business of the Farmer, is, to make a living by the cultivation of the earth. He is to raise vegetables, according to the soil, climate, and the demand, or market, for the support of his family, and, by prudence and economy, to increase in substance. Such is the brief outline. Farmers, also, who will, who do increase in substance, are obliged to practice the habits of economy,—to live like Farmers,—and hence are they often regarded by their town acquaintances, as somewhat parsimonious, 'as close as a Farmer,' or, perhaps as 'saving and as stingy.' With an intention to show, by-and-by, that these very habits are very essential, but greatly undervalued, part of the education of both sexes, in reference to usefulness, and that therefore Husbandry is entitled to the greater regard, we pass to the proposed examination of the business of Husbandry.

Here is a Farm, of perhaps 50 to 100 acres of arable land,—and most Farms are too large,—which is to be managed, and worked by the Family of the Husbandman. If well distributed for a Farm, there is woodland, probably hill and dale, ledges of rock, a brook, springs of water, soils of various qualities, as clay, sand, gravel, loam, some dry and warm, some cold and wet, rich or poor, level or uneven, and the whole is, or is to be, arranged into inclosures, or fields, by fences. In this distribution, as in the subseqent appropriations, much good sense is necessary, so as to adapt the soil to proper uses, and the crops to the proper soils. We will suppose the necessary fences made, and the buildings erected, with Farm-house, barn, sheds, out-houses, a Garden, well selected, and found and stocked with fruit. That, what rarely happens, there is a due proportion of meadow-pasture, and arable soil, and the Farmer out of debt. Now for Farming, the out-door business, and by-and-by for the dairy, and household manufactures, the branches of Husbandry for her of the indoor department. First, of the stock of the Farm, cows, oxen, sheep, horses, geese, turkeys, ducks, and mynheer of the dunghill, all of which require some judgment, much care, and at least as much good sense as the stocks of the broker or the merchant. Each must be in due proportion and kept so, according to constantly varying circumstances.

Then comes the proper crops, for consideration, in which the time of the year is to be considered, the chances estimated with those of the seasons, and the weather, ever various, as well as the market, or demand. If, by unforeseen delays the time has elapsed, for one thing, then what next is best, emergency upon emergency, for which every real Farmer must be prepared. In my last No. I spoke of the right time for doing things on a Farm, in order to indicate the importance of being ready at the right time, in which very much of the true wisdom of actual Farming consists, a secret not yet known to the inexperienced. The grass is to be cut, perhaps, the grain, and other things harvested; the fences must be attended to; the stock changed from field to field, salted, nursed, and even doctored; and all this must be done at the right time, or much loss is sustained. The labor of the Farm must be directed aright, in all these points; and here comes in the use of this 'Fly-wheel of the Farm,' the old man whose eye must be upon every thing, men, boys, cows, oxen, sheep, horses, the poultry, the growing and harvested crops, fences, weeds, water, wind and weather!—Besides there is a time for marketing, as well as for every thing else, and a right time and a wrong time, which must not be lost sight of, for this kind of vigilance is also a part of good Husbandry. Can all these detailsof business be attended to by a dunce; or, rather, can they be, by any body but a man of sense? Farming is, in a greater degree than almost any other, a business of good sense constantly in exercise. They who lack this, however much learning they may have, are unsuccessful as Farmers, as well they may be. That there are bad examples of Farming I readily admit, as there are also, in all sorts and kinds of business.—There are drones, even, in a bee-hive, and careless members of the most careful families. To succeed in Farming, great care is indispensible, with quite as much discretion, and sound practical good sense, as in any of the various business avocations of life.

If such be the facts,—and for the truth of them I appeal to all the common sense of the country,—why is it, that, in all directions, our business is looked upon as one that may be followed by any dull fellow, without mind, or that so many such undertake to become our teachers? Even before they have found out that pigs, on paper, are very different things to manage, from pigs on a Farm! It is time to speak plainly. I shall do so, also, with my brother Farmers, many of whom are too much inclined to run into the extravagant customs of this age of extravagance. Of all folly that merits the severest reprehension, which would barter an honest independence, and a life of active usefulness, for the idle toys, and the mere gewgaws of the folly of fashion. To guard the young members of the Families of my brother Farmers against the seductions of the fashions of the age, is one purpose of these numbers. The object, I know, is a great and good one, in which the effort will be seconded by all the honest good sense of the country. Had I the fame of Washington, or of Cincinnatus, or of any or all of those great men, who have gone from the plough, to distintinguish themselves in the field, no uncommon occurrence, I should pride myself in using it all for this most noble and holy purpose. The career of Agriculture, in our country, has much in it that is brilliant; and much, alas! of a tendency to remind us of that melancholy picture of human life, by the great Captain and master spirit of the age, '*From the sublime, to the ridiculous, is but a step.*'

Sept. 5, 1831.

☞ At the recent election in Charleston, S. C the nullification party obtained a majority of 98 in the city.

COMMUNICATIONS.

LINNÆAN BOTANIC GARDEN,
Flushing, Sept. 8, 1831.

GENT.—I transmit you herewith, the descriptions of a number of varieties of *Heart Cherries, Bigarreau Cherries,* and *Griotte or Duke Cherries.* I shall always be happy to contribute to your highly valuable paper, and regret that the necessary devotion of my time to the Pomological Manual or Treatise on Fruits, which has just issued from the press, has deprived me hitherto of the power of doing so; for I assure you I deem it but an act of justice that every one should contribute his mite to so useful a publication. I shall send you very speedily short descriptions of an assortment of the best Plums, Pears, Apples, Peaches, Apricots and Nectarines, which will enable the lovers of Horticulture in your section of our state to make their selections with a knowledge of their respective qualities. Very respectfully,

WM. ROBERT PRINCE.

—

HEART CHERRIES.

Black Heart—fruit of good size, and fine quality; the tree very productive—ripens about a week or ten days after the Mayduke.

Black Tartarian—similar in color to above, but half as large again, of excellent quality, the tree very productive, ripens a few days later than the preceding one.

White Heart—fruit of but medium size or rather less than medium, and of oblong forms, color yellowish white on the shaded side and pale red or mottled with red next the sun; flesh of a honied sweetness, none more so; the tree bears but indifferently—it ripens next after the Mayduke, and therefore second in point of maturity and precedes the Black Heart by a few days, and thereby keeps up the continuation.

White fruited Guigne—fruit of medium size, of oblong form, of a dingy white on the shaded side, and of a flesh color or red next the sun; the flesh white, somewhat firm and of agreeable flavor, ripens about the middle of June.

Knight's Early Black—very similar in its general character to the Black Tartarian; fruit of large size, surface uneven, less pointed than the Black Tartarian; flesh firm, juicy, rich and sweet, and of a deep purple color; the tree is productive.

Waterloo—fruit large, skin dark purplish red; flesh delicate, juicy, sweet and of a rich and pleasant flavor.

Black Eagle—fruit of fine size, form between heart shaped and round; flesh tender, rich, and of fine flavor; juice of a dark purplish color; ripens about the same time as the Black Heart—the tree is very productive.

Elton—a splendid fruit both as regards its beauty and large size; the color on the shaded side is a pale waxen yellow, but next the sun it is mottled with fine red; flesh firm, very rich and sweet;—this variety ripens after the Black Tartarian and before the White Bigarreau, and serves to keep up the chain of continuation of this fruit; the tree is very productive.

White Tartarian—a beautiful fruit, almost transparent, of medium size and of fine quality; it is one of the earlier varieties in point of maturity.

Elkhorn—a very large fruit of a dark purple or blackish color; flesh firm, of a liver-like consistence, and of pleasant flavor, but not quite as rich as many other varieties. It ripens two weeks after the Black Tartarian and after indeed most of the other choice heart cherries are past, which renders it particularly valuable; the tree bears abundantly.

China Heart—fruit of medium size, the skin beautifully mottled with red on a yellowish ground, which gives it a particular waxen appearance; the flesh is between solid and melting, sweet, of a very peculiar and pleasant flavor, which differs from all other cherries I have tasted; the tree is exceedingly productive and ripens soon after the Black Tartarian.

Remington White Heart—fruit of medium size or rather less, color whitish, mottled with red next the sun, flesh somewhat firm, not rich, but of pleasant flavor. The principal value is its late maturity. A branch was sent to us from Rhode Island on the 10th Sept. which was loaded with fruit then barely ripe, but we find it to ripen here early in August and sometimes at the end of July.

Early Black Heart—fruit similar to the common Black heart already described, but by many deemed rather superior, and it ripens a few days sooner.

American Amber—the fruit of fine size and excellent quality; the skin of an amber hue; the tree very productive;—ripens about the same time as the Black Heart.

Bleeding Heart—an oblong fruit, terminating in a point and more of heart-shape than almost any other cherry; the color a beautiful dark rich red; the flesh very rich it being among the most excellent in quality—the tree does not bear well; the fruit is one of the later varieties in point of maturity.

Transparent Guigne—a fruit of medium size, of a yellowish hue; mottled with red; it is of very pleasant flavor and ripens among the latest of the heart cherries, which circumstance renders it particularly desirable.

Herefordshire Black—a fruit resembling somewhat the common Black Heart, and valuable on account of its being much later at maturity; the flesh is rich and very pleasant, and it is deemed a fruit *of much excellence.*

BIGARREAU CHERRIES.

White Bigarreau—a beautiful fruit of large size; the skin at maturity of a yellowish hue, somewhat mottled with red and has a red cheek on the sunny side; the flesh firm, sweet and of excellent flavor, ripens about the same time as the later varieties of Heart Cherries.

Red Bigarreau—a large sized fruit of a deep red color, and oblong form; flesh very firm, sweet, and of pleasant flavor; it is one of the late varieties in point of ripening, and is not at maturity until two or three weeks after the Black Heart.

Pigeon's heart Bigarreau—fruit large, its form that of an abridged oval, being nearly equally compressed at the base and the extremity; convex one side and somewhat flattened on the other; and marked by a conspicuous suture; the skin dark red next to the sun and yellowish white on the shaded side, with a partial tinge of rose color; the flesh firm, crackling, and of pleasant flavor; ripens at the end of June.

Large Red Bigarreau—this is still larger than the preceding; it is oblong and somewhat flattened on two sides; the skin is shining, dark red next the sun, and of a paler red on the other side; flesh whitish, firm, succulent, very rich and of excellent flavor. This is one of the best fruits of its kind and ripens late in July.

Large White Bigarreau—fruit of same form and size as the preceding; the skin altogether of a paler hue; the side next the sun is a flesh color and the shaded side whitish; flesh not quite as fine and its flavor not quite as rich—the tree produces abundantly.

Common French Bigarreau—fruit not so oblong as the large Red Bigarreau, but of larger size; skin shining, of a beautiful red next the sun, marbled with white in different places, and pale red or entirely whitish on the opposite side; flesh firm, crisp, rich, and of a very agreeable flavor.—This is intermediate in ripening between the early and late varieties of the Bigarreau, and is at maturity in the early part of July—the tree produces abundantly.

Flesh colored Bigarreau—an excellent fruit; it bears much resemblance to the preceding, but is distinguished by the variation in the color of the skin which is of a fine rose color; it ripens in July.

Large late Bigarreau—fruit of fine size, not quite equal in that respect to the large Red Bigarreau already described, but ripening at a much later period; skin of a rather dark red on the shaded side, and brownish red, almost black, on the other; flesh firm, juicy, and of excellent flavor.

Late Black Bigarreau—fruit of good size, contracted both at the base and extremity; skin at first a dark brownish red, but when ripe becomes black; flesh red, rather dry, and very firm; this variety does not attain its full maturity at Paris until the end of August. I have not tested that point sufficiently to give the precise period of its ripening in this vicinity, but it may be taken as a general rule that fruits ripen rather earlier at New-York than they do at Paris.

Napoleon Bigarreau—a large sized fruit of fine appearance, flesh firm and of very good quality; it ripens the beginning of July. It is arranged by French writers among their best varieties.

Late Bigarreau of Hildesheim—this is a very late variety; the skin is marbled; the flesh firm, and of a pleasant flavor; it sometimes does not ripen until in August. There are a number of other fine varieties of this class, among which are the May Bigarreau, Early Bigarreau of Mazan, &c.

GRIOTTE or DUKE CHERRIES.

Early Dwarf May—a small fruit, acid, but pleasant; the tree grows slow and never attains to much size; this variety is of little value except on account of its being the first at maturity.

Mayduke—fruit of a large size, and the earliest cherry we have, whose qualities are particularly valuable; color at full maturity a very dark red, but it is generally gathered in such haste that it has only attained to redness, without having acquired the darker hue; flesh quite rich and of a very pleasant acid; the tree excedingly productive.

Late Duke—this fruit bears much resemblance to the preceding but is several weeks later at maturity, which circumstance also renders it very desirable, in addition to its good qualities.

Archduke—fruit of fine size and red color; flesh rich and of pleasant flavor; ripens between the two preceding varieties.

Prince's Duke—fruit of the very largest size, shaped like the carnation cherry, but of a fine red color; flesh very luscious when at full maturity, with a degree of honied sweetness; the original seedling tree is not a great bearer; those may perhaps do better which are budded on other stocks; it is one of the later sorts in point of maturity.

Amber—fruit of very large size, second only to the preceding; of a straw color on the shaded side and in some cases where the leaves conceal it from the sun it is wholly of that color; but where exposed, the sunny side becomes finely mottled with red; the flesh is sweet, luscious and of a beautiful appearance; the tree is quite productive; the fruit ripens intermediate between the early and late varieties.

Belle de Choisy—fruit of good size, and of roundish form; skin transparent, red and somewhat mottled with amber color, more particularly on the shaded side; flesh amber color, sweet, and delicate; the tree bears well and much resembles the Mayduke in its growth. The Cerise d'Ostheims is a fine variety of the same class.

Richmond or Early Kentish—fruit of fine size, of a pleasant acid for tarts, and more esteemed for this purpose than any other of the early varieties; when ripe, if the fingers in pulling it press upon the flesh alone, the pulp will often come off, leaving the peduncle and stone attached to the tree; the crops are abundant,—the tree being particularly productive.

Carnation—fruit of fine size, the skin yellowish white, mottled or variegated with red; the flesh is of pleasant taste; it is one of the latest varieties; the tree bears tolerably well, but not abundantly.

FOR THE GENESEE FARMER.

Mr. Goodsell—You have travelled in Europe, through the principal regions where the vine is cultivated, and has been, for hundreds of years; and as I know your attention was fixed upon this culture, it is a fair presumption to suppose you well instructed in it, and a competent judge of the probability of sucsess in this country. Your opinion, therefore, is certainly entitled to great deference, in which I now speak from personal knowledge, and certainly with no desire to pay unmerited compliments, which every man of sense should regard as insults and injuries.

A great question, in my humble opinion, as relates to the immediate prospect of success in the Grape Culture, is likely now to come into discussion, as to the relative value of vines of foreign or domestic origin. In settling this matter, all sorts of feeling will be enlisted, as may well be conceived, and it is not, I think, at all probable, that it will ever be settled, only by public opinion instructed by experience. The dealers in the article, will always be, from the operation of natural causes, most likely to recommend such varieties as afford them the most profit by sales. This is a natural conclusion, and the public may as well take it into seasonable consideration. The question then is, as to those persons, will they make more, or less profit, by the sale of the vines of foreign countries, or by the sale of those that are indigenous, natives of the regions about them? This is the point on which their opinions will naturally turn. If there are exceptions, the instances will be even the more creditable, and honorable, for being rare. I have seen, already, enough to convince me of all this, and that it is high time to direct the public attention to the consideration of all the circumstances of the case.

It is worthy of remark, that native vines, by being perfectly naturalized to the climate where they grow, are therefore hardy, and, for the same reason, likely to be healthy. All men, unbiassed by foolish prejudices, will admit this, because obvious to reason, the common sense of every common-sense man. But the objection that will be started, is, that though our native vines may be hardy, capable of being cultivated without coving, and therefore with much less trouble than such as are not hardy, they will only afford fruit of an inferior quality, fit only for the hedge-rows of slovens, and your coarse-grained sort of folks. I have heard such insinuations, already, and from people that are trying to cut very much of a figure in the very patriotic business of selling foreign vines. Should it be satisfactorily ascertained that we have native vines, now in cultivation, which produce as good fruit as those foreign ones, or that it is likely we may have by-and-by; by proper attention, much would have been done towards the success of the experiment upon which the people are now entering. The quality of the fruit of the vine, constantly improves with age, till it attains maturity, a period of many years, in healthy and vigorous growths. We are not to expect therefore, from vines of a few years old, fruit of such flavor, size, and richness, as the same vine would produce at 10, 20, 50, 80, or 100 years old. Let us bear in mind these facts, and presevere in selecting the most promising wild vines, having large and beautiful leaves, and plant and cultivate them, in our gardens, training on frames and on arbors, well spread to the sun and weather, and we may soon find, each one of us, varieties well worth attention. Let us also plant, every year some ripe grapes, of the most promising appearance, and cultivate the seedlings so produced, about one half of which will be fruit bearers, and we may thus get new varieties, some of which will be of superior quality, and all of them will be hardy, at home in the climate and soil where produced. One healthy, hardy plant is worth a dozen of your green, milky and delicate foreigners, and will bear more surely, every year.

With a view to the course indicated in these remarks, I see with great pleasure the outline of an excellent plan of operations, proposed by the Domestic Horticultural Society, of the Western part of this State, in the Genesee Farmer of Sept. 3, 1831. That plan in my opinion, is worthy of high commendation, and deserves the support of every lover of his country. I intend to send, as proposed, specimens of all my fruit of the native vines, some of which I think will vie with the best varieties from the vines of any country, and thus silence some of the objections that have been raised, and will be urged, incessantly.

Sept. 13, 1831. An American.

☞ We fully accord with the writer of the above, in his opinion of American grapes, and although the communication was received with the above signature, we recognize the hand writing, and assure our readers it is from one to whom the public are much indebted for useful information. A friend of ours informed us that he lately visited a vineyard which was planted in part with grapes from the garden of this *American*, that in point of quantity and quality of fruit it exceeded any thing of the kind he had ever seen, and convinced him of the superiority of American over foreign grapes when well selected.

FOR THE GENESEE FARMER.

I returned home late at night, from a journey of many miles, hungry and fatigued. I was unwilling to continue fasting,—ate heartily,—soon fell asleep,—and waked up before day with a distressing head ach

Our coffee-mill had been used for grinding pepper; and the coffee at breakfast was well charged with *aroma*. In less than an hour I was free from head-ach; although at other times when I had eaten some indigestible food, that malady had continued for two days.

I ascribe my sudden recovery to the pepper.—When the head-ache recurred on a similar occasion, I directed less than half a teaspoonfull into the cup before the coffee was poured in, and this *strongly peppered coffee* again restored me to health.

Are there readers of the Genesee Farmer who have thus suffered for many uncomfortable hours, to the great detriment of their business? Let them try my remedy. Veritas.

FOR THE GENESEE FARMER.

I have lately discovered that the common hairy* caterpillar, which rolls into a circle on being disturbed, is a depredator on our grapes and late strawberries. I have detected several in the act. Some fine bunches of grapes near the ground have been partly eaten by them, and greatly disfigured.

Our bunch Alpine strawberry plants have been in constant bearing for more than three months; and to these, this hairy caterpillar is very partial.

It is a favorable circumstance however, that it is easily destroyed; and it will be a matter of sound policy to let none escape. X.

* The middle part of the body is reddish brown, and black at the extremities.

From the York Courier.

Population of the Home District.—By returns which have been transmitted to the office of the clerk of the Peace, up to the 1st April last, it appears there are in the Home District,

Over 16 years of age—8960 Males, and 7674 Females. And, under 16 years af age—8318 males, and 7919 Females. Total, 32,871. Increase since last year, 4349.

Population of the town of York on the same date—exclusive of the suburbs 3969.

It is said that some of the planters in the vicinity of Huntsville, (Alabama) are turning their attention to the cultivation of Hemp, and the manufacture of Cotton Bagging and Bale Rope. So far, their prospects are said to be very encouraging, netting them a muchgreater profit than the growing of Cotton had heretofore done.

SWEET POTATOES.

Mr. Russell—I send you with this a few Sweet Potatoes, raised from slips purchased at your seed store last spring. I am well satisfied from three years' successful experience that they can be raised with as much ease and certainty as the common potatoe. I used no manure in their culture, but sand.—They are not a sample of what I expect my crop will be a month hence—I have used them in my family, nearly every day since the seventeenth of August, and consider them the best vegetable I can raise In my garden.

Your new *Horticultural Pole Bean* has proved far superior to any shell bean, I have ever seen or cultivated, both for quality and yield. The yield from them is immense. I have given some to my neighbors to try their quality, all of whom fully concur with me that they are superior to any heretofore cultivated. Yours &c.

A. Houghton, Jr.

Lynn, Sept. 3, 1831.

☞ Mr. Houghton has our thanks for his present—the potatoes have proved, on trial, certainly inferior to none brought from the South.—*N. E. Farmer.*

CORN STALKS.

One of the most palatable kinds of food for horses and cows, is cornstalks, if well cured. Most farmers are very particular in curing hay, but many of them are extremely careless with their stalks, forgetting that if they are badly cured, they are not only less palatable, but less nourishing, and consequently inattention in this respect, is bad husbandry. Many a farmer by properly curing his stalks, could have had in the spring, a few hundred of hay to sell instead of to buy. —*N. Y. Farmer.*

ENLARGED FRUIT.

One of the most pleasing and remarkable experiments made in horticulture, is that of Pro. Poiteau, in the production of enlarged peaches. He made an incision around the limb of a peach tree, which, as has long been known, will make the fruit larger.—He took a bud from this branch and inoculated another tree. The consequence is that the fruit is of the same enlarged size as that of the experimented branch.

The soil best suited for Longevity in Fruit Trees is a light sandy bottom, for instance, the wood is never so strong as in strong loam, and not so apt to be infested with the worm in the roots; such soil as this, well cultivated every year, they will maintain their vigor for many years.

What I mean by well cultivated is, the ground kept continually removed by cropping it with such crops as will tend to improve its texture: such as potatoes, turnips, peas, beans, &c., and every four or five years a crop of buckwheat, to be ploughed in, when in bloom; this will be found to be of great service to both land and trees; as for corn, clover, timothy, orchard grass, and such like, they ought never to be cultivated in an orchard.

It is better to have 100 trees of good kinds, such as you want them for, well cultivated, than 500 or even 1000 neglected to take their chance, as is often the case when ground is cheap.

Great care is required in preparing the ground for an orchard.—*American Farmer.*

Pasture of Plants.—Every plant requires a given quantity of earth to nourish it, into which its roots extend for that purpose; and the quantity thus required is called the requisite *pasture* of the plant. Some require more earth and some less. Some require a greater superficial extent with less superficial extent.

For instance a plant of Indian corn requires a superficial extent of, say, three feet in circumference, and a depth of six inches; while a root of the beet, carrot, or parsnip kind, requires a superficial extent of, perhaps, only twelve inches in circumference, but a depth of, say, fifteen inches. A plant of flax on the contrary, will not require more than six inches in circumference, and five inches in depth.

It will probably be found, that the greater depth is given to all plants, the less circumference they will requre; that the roots will, in that case, shoot further downwards; and therefore, the deeper you plough, the thicker you may sow. This is a matter of nice calculation, and well worth the attention of the ingenious Farmer.

In order to elucidate this, the proper method is, to try various plants in beds of the same soil, culture, and dimensions, but dug of different depths, and the plants set at different distances, and then the results will lead to the truth.

Thus, for instance, make four beds of carrots, which shall be dug equally well eight inches deep; let the roots in the first bed stand at the distance of four inches from each other; those of the second, at the distance of six; those of the third, at the distance of eight; and those of the fourth, at the distance of twelve inches; and then let it be ascertained which bed has the greatest weight of carrots.

In the mean time, have four other beds dug twelve inches deep; and four more dug eighteen inches deep and plant one of each of them at the respective distances above mentioned, and ascertain what is the result of each. The same experiments can be tried with equal exactness on most other plants, and the results equally well ascertained.—*N. E. Far.*

Horses.—The season is fast approaching, when farmers will take their horses from the open field, where they have enjoyed free and pure air, and confine them in stables. Here they must in the best ventilated apartments, inhale air far different from that in the fields. Independent of the effect produced on the air, by the exhalations from their lungs, there arise vapor and gasses from the pores of their skins, and their offal and urine. Nitrogen, carbonic acid, and amonical gasses are the principal ones formed, and are the most deadly to animal life.—Farmers often speak lightly of science—but every farmer who is acquainted with chemistry, would see more clear and more forcibly the importance of ventilation.—*N. Y. Farmer.*

To Salt Meat.—In the *summer* season, especially, meat is frequently spoiled by the cook forgetting to take out the kernels; one in the udder of a round of beef, in the fat in the middle of the round, those about the thick end of the flank, &c.: if these are not taken out, all the salt in the world will not keep the meat.

In *summer*, the sooner the meat is salted after it is killed the better; and care must be taken to defend it from the flies.

In *winter*, it will eat the shorter and tenderer, if kept a few days (according to the temperature of the weather) until its fibre has become short and tender, as these changes do not take place after it has been acted upon by the salt.—*Frugal Housewife.*

Poisoned Cattle.—The New Haven Advertiser gives the following as a remedy for Sheep or Cattle poisoned in consequence of eating Wild Cherry tree leaves, from Mr. Samuel J. Tully, of Saybrook. Take the leaves of the common plantain, bruise and pour on them a little hot water, strain the liquor, and, as soon as it is cool enough, it may be used. I have had sheep apparently in the agonies of death, instantly relieved, and in a few hours entirely cured, by the above remedy One gill is generally a sufficient dose for a sheep. Having never seen a bullock poisoned in a similar manner, I cannot answer for the success of it, but have no doubt that it would prove an effectual cure.

It is stated in the Springfield Republican, that a Mr. Jones, of Shrewsbury, N. J. about 35 miles from New York, has the largest peach orchard in America. One of them is a mile and a half long, and contains 110 acres: the other contains 40 acres—in both there are 22,000 trees. They were commenced about 9 years since and the profits are fast raising the enterprising owner from poverty to wealth. It is said he last year refused seven thousand dollars for the peaches on the tress. The crop the present year is not so abundant, but the price in market is sufficiently increased to afford him a handsome income. About two weeks since. Mr Jones, with some of his neighbors, sent a cargo of four hundred baskets to the New York market, which readily sold at two dollars a basket. A basket contains a little short of a bushel. Some of his better peaches have since sold quick at five dollars a basket. The soil of these orchards, says the Republican, is worth very little for any purpose, and is poorer than the pine plains in this vicinity.

The Caterpillar.—Evil tidings never come singly. In addition to the loss of the rice crops by the freshet, we have the most indubitable evidence of the appearance of the *caterpillar* in the cotton of John's Island and Edisto,—a specimen having been left at our office completely perforated and destroyed by this insect. The crops, it is bought, will be entirely lost.—*Charleston City Gazette.*

Tennessee Marble.—Mr. Cutler, a citizen of Nashville, exhibited to us, says the Nashville Republican, a specimen of the most beautifully variegated, semi transparent marble, and bearing a rich and admirable polish. The quarry from which this specimen was taken, was first discovered by Mr. Cutler, the proprietor, it is situated near Big Harpeth, about 11 miles from this place, and is said to be inexhaustible. The stone from this quarry can be procured, it is said, of various shades and colors, some nearly resembling the *verd antique*, and all susceptible of the most beautiful polish. Indeed, we have never seen any of the productions of the quarries in the Atlantic States, any specimens comparable to this for the rich variety of its shade. A machine is now in operation for sawing and polishing this arttcle, and it can be procured for any or all the purposes for which it may be

required. Mantels, tables, &c. may be procured by our citizens without the trouble and expense of transportation from the East, and really more ornamental, from one of our own townsmen, whose exertions to bring this article into use, deserve the liberal patronage of the public.

Tortoise Shell —At San Blas, on the coast of Darica, a small settlement of Indians is established, for the sole purpose of taking turtle. It is under the management of three English, two American, and three Colombian traders, who make a vast profit from the shell. The quantity taken yearly amounts on an average to 15,000 lbs. the value of which is about £20,000 sterling. It is a curious fact, that the handsomest shell is shipped from the animal while living, the beauty becoming less as the animal dies The dreadful torture which the poor creature endures in the operation, finds no consideration in the minds of the traders.

NEW-YORK CATTLE MARKET.

Sept. 16. Market for cattle for week ending this day dull. Sales of the principal part of 650 head per hundred lbs. $4 75 *a* 6 50

2000 Sheep and Lambs,	sold	Sheep	2 50 *a* 6	
		Lambs	2 *a* 3	
Fat Hogs per hundred			4 25 *a* 4 50	
Cows and Calves			18 *a*30	

Flour and Grain Market.

New-York, Superfine	bbl.	*a* 5 37	
Troy do.		5 50 *a*	
Western do.		5 62 *a* 5 81	
Ohio via Canal		5 37 *a*	
Philadelphia		5 50 *a*	
Baltimore, City		5 50 *a*	
Do. Howard street		6 *a*	
Richmond, City Mils		6 *a* 6 75	
Do. Country		5 62 *a* 5 75	
Wheat, Northern	bush.	1 6 *a* 1 12½	
Do. Western		1 12½ *a* 1 17	
Do. Virginia (new)		1 12 *a* 1 16	
Do. North Carolina,(new)		1 9 *a* 1 13	

The Markets.—On Saturday afternoon, after announcement of the news brought by the Salem, from the office of the Courier & Enquirer, holders of Flour required on advance of about 25 cents per barrel, and a few small sales were made at this improvement. The advices by the Salem spoke of bad weather n some parts of Englan i, and a small increase in the price of Wheat at Liverpool.

On Sunday our extra publications aquainted the public with the restoration of peace between Holland and Belgium, the return of fair weather in England and a decline in prices there, so that in regard to foreign markets we began the week precisely as we were before. Our supplies however, being very trifling and having out little fresh Flour on hand, sales were made yesterday at $5 7 8 for good western, and for fancy brands $6 was generally asked. Troy was held at $5 3-4, all of which prices were an advance of 12 1-2 to 25 cents, upon the prices of the middle of last week.

A cargo of ordinary new Virginia wheat, sold on Saturday before this news was known, to the sellers, at 112 1-2 cents, and 100 bbls of a common Western brand, to arrive during this month at $5 11-16.

Liberality.—The Count Maximillian de Leon, while in Albany, presented $100 to the Catholic Orphan Asylum in that city; and $100 to the German Benevolent Society. The Count is going to settle down near Pittsburgh, Pa.

Intemperance and its Consequences.—A young man of respectable connexions in England, and possessing the advantages of an excellent education and genteel address, was arrested by a respectable housekeeper in Broadway, about 2 o'clock on Sunday morning, the 4th inst, while attempting to enter the second story window in the rear of the house, and handed over to the custody of the watch upon a charge of burglary. Upon the discharge of the watch in the morning, he was committed to Bridewell at Bellevue, and brought down on Wednesday for trial, upon an indictment which the Grand Jury found against him for the supposed offence, of which had he been adjudged guilty, he must have been consigned to an imprisonment of at least ten years in the state prison It appeared upon the trial, however, that three or four thoughtless young men induced him to visit a porter house in Reed street, where they plied him with liquor until he became brutally drunk. Instead of taking him to his lodgings, they proceeded with him up Broadway, when a quarrel was feigned between the parties, to reconcile which they repaired to another pnblic house in the neighbourhood of the place where the offence for which he was placed upon trial was alleged to have been committed. Here they made him drink again, and kept up the appearance of the quarrel until his fear overcame him, when he effected his escape into the yard, leaving his hat behind him, and thence over the fence into the yard adjoining, where he was seized in an attempt to break through the window, which reached by means of an adjoining kitchen. His inability to explain how he came there arising from his stupid intoxication, was of course construed into an evidence of his guilt, and in this state he was hurried to prison, and detained among vagabonds and felons, until an explanation of the circumstances, as here detailed, restored him to liberty by a verdict of Not Guilty.—*Jour. Com.*

Imprisonment for Debt.

A large and respectable meeting was held at Boston, on the 12th inst. of which A. H. Everett, was chairman, and J. C. Park, secretary, for the pnrpose of adopting measures to test the constitutionality of the authorizing *imprisonment for debt.* This is the first public meeting held in the U. S. on this subject. A series of spirited resolutions were offered by Maj. Lobdell, and the audience were addressed with animation and eloquence by the chairman and other gentlemen. A committee was appointed to raise money to carry on a suit in the Supreme Court of the United States, which was immediately subscribed at the close of the meeting.

Resolved, That a committee be appointed to wait on the Hon. Daniel Webster, and invite him to address a public meeting of the citizens, to be held on Monday evening, September 26, at Faneuil Hall, for the purpose of taking measures to test the constitutionality of Imprisonment for debt, by a suit to be brought in the Supreme Court of the United States.

A committee was accordingly apppointed with instructions to invite the Hon. Daniel Webster and other gentlemen to address the meeting on that occasion. Whereupon, it was

Voted, That this meeting adjourn to meet in Faneuil Hall on the evening of Monday, Sept. 26, at 7 o'clock.

The following remark is added, by a correspondent of the Boston Courier.

"This is the first great step to protect the liberties of the citizen, solemnly guarranteed in the Constitutions of the States and the Union, and we hope that there will be found independence enough in the Judges of the Supreme Court of the United States, to disregard the sanction, which an infamous custom has permitted, of imprisoning and punishing *free citizens, without trial, without jury and without crime*, in open defiance of the rights and immunities bequeathed in the letter and spirit f our Constitution."

Lowell Locks and Canals.—**Stock in the Locks and Canal Company at Lowell, is said to have been sold within a few days at 124 per cent advance, or 224 for 100, after having agreed to *give*, not subscribe, $100.000 towards a rail-road to be made from Boston to Lowell. The corporation, above named, possesses water power and lands which have risen rapidly in value with the increase of manufacturing establishments in that flourishing town.** [Transcript.]

A meeting was held at Philadelphia on the 12th inst. of those "friendly to the cause of Poland"—(are there any in this country who are not friends to that cause?)—at which divers resolutions relating to the business in hand were passed, and several committees appointed. At a meeting on the ensuing evening the city was divided among sub-committees, and vigorous measures are in progress for raising contributions.

A few evenings since, while a gentleman of this place was sitting in the bar room of Mr. G. Owen, he felt something creeping on the side of his face, and very naturally put up his hand to brush it off. The insect, frightened at his movement, sought refuge in his ear, and the individual immediately experienced the most excruciating pain, when one of the by-standers poured a small portion of *brandy* into the ear, and almost instantly, a black bug, 7 8 of an inch in length crawled out. [Burlington N. J. Herald.]

The major part of mankind so far forget they have a soul, and launch out into such actions and exercises, where it seems to be of no use, that it is thought we speak advantageously of any man when we say he thinks; this has become a common *eulogium*, and yet it raises a man only above a dog or a horse.

TO EDITORS AND PUBLISHERS.

A Gentleman, residing in the country, practically engaged in husbandry and having some knowledge of science, literature and politics, wishes to engage with some publishers of our Periodical Works, in supplying articles and papers for the public press. He has been for many years, a pretty liberal contributor, but always voluntary and gratuitous, in which he has probably done his part. He now asks a reasonable compensation for the fruits of his leisure and experience.—Reference, N. Goodsell, Editor Genesee Farmer.

FACTORIES AT TROY, *Fall River, Ms.*

From a communication, in the New-York American Advocate, we compile the following information, respecting the factories at Troy, Ms. The river falls 128 feet in 150 rods, forming 9 dams, with about 14 feet fall to each. This place is at the head of Mount Hope Bay, and near Taunton river. The harbor will admit any ships which plough the ocean.

COTTON FACTORIES.

	spindles	looms	hands	lbs. cot'n
Troy Man'g co.	3892	109	150	300,000
Pocassett man'g co.	2000	65	70	84,000
Buffingtons' factory	500	18	20	30,000
Hawes & co's. do.	700	20	20	50,000
Chase & Luther's do.	1536	60	70	128,000
A. & J. Shove's do.	1500	46	50	100,000
D. & J. Olney's do.	900	24	30	50,000
Massasoit do.	10,000	350	400	810,000
Fall River do.	3250	90	140	224,000
Dexter, Wh. & co. do.	600	20	25	44,000
T. Shove's do.	1000	31	26	52,500
Shove & Slade's do.	——	—	22	52,500
Annawan company	5580	206	250	365,000
Total,	31,458	1041	1276	2,290,000

It is a safe calculation to estimate 4 yards of cloth from a pound of cotton, which would make 9,160,000 yards, amounting at an average of 10 cents, to $916,000 00

Deduct cost of the cotton, 229,000 00

which leaves the sum of 687,000 00

produced to the country by the labor of 1276 operatives, aided by machinery.

In addition to the above, there are at the above village,—

S Shove & Co's. sattinet factory, employing 150 hands, value of goods manufactured per year, $195,000.

A. Robeson's print factory, where 16,800 yards are bleached and printed daily, employing 260 hands.

Fall River Iron Works company, manufacture 1000 tons of iron yearly.

O. S. Hawes & Co's machine shop, employs 30 hands.

Brayton, Slade & Co. machinists, employ 25 hands.

The water power which moves this quantity of machinery, rises in a pond, only 3 miles distant: most all the investments have been made within 6 or 7 years. The village contains about 5000 inhabitants—and 7 places of public worship. The hands employed in the factories are ⅓ths females, who are represented as well dressed and well behaved.—*Roc. Dai. Adv.*

PATERSON, N. J.

It is stated this place is fast rising in wealth and manufacturing importance: all the dwellings in the village are full: the following new factories are now in progress or completed:

2 for cotton goods;
1 for cotton goods and making machinery;
1 for cotton goods and mill-wright work;
1 for woollen goods;
1 for gilt buttons and other articles.

We should say that Paterson was in the full tide of successful experiment.—*Ib.*

A man at Boston died from touching the flesh of a poisoned cow.

CATARACTS.

As a statement of the height of the various cataracts on the Globe, which have been ascertained, may be amusing and instructive, we propose to trnscribe, relying on various authorities, a brief one:

	feet
Falls of *Niagara*, width of River ¾ of a mile; fall of the rapid 57 feet, grand falls 164, total,	221
The *Montmorency* river, 9 miles below Quebec, 50 feet in breadth, falls	250
Chaudiere, near the Montmorency,	100
Mississippi, above its junction with the Ohio, 700 feet wide, falls	40
Missouri, 500 miles from its sources, descents in 18 miles 360 feet; the river is 1000 feet broad; one cataract is 87 feet, another 47, and another 26, the other 200 feet are rapids,	360
Passaic, N. Jersey, stream 150 feet wide, falls into a chasm only 12 feet broad,	70
Genesee, in 2 miles falls feet 1 of 96 feet 1 of	70
Mohawk, at Cahoes, near its junction with the Hudson,	60
Tuccoa, Ga. stream 20 feet wide,	187
Ache, in Bavaria; river falls in 5 steps	200
Tequendama, S. America; the river Bogota, rises in the mountains 9000 feet, above the level of the sea, and is precipitated, thro' various gorges, chasms, and precipices, until it plunges into an immense chasm,	600
Nile, at Lycne, falls 40 feet, and is described by Bruce, as, reuniting with the wildness of the scenery	40
Gothea, in Sweden, falls at Trolhatta,	100
Lattin, in Swedish Lapland, ½ a mile wide, falls	400
Maamelven, in Norway, as related by Mr. Esmark, falls in three places	800
Schaffhausen, in the Alps 400 feet wide, falls	70
Orco, from Mount Rosa, in Italy, descends in one continued cascade	1200
Staubbach, in Switzerland, a small tream falls	1400
Terni, 45 miles north of Rome, the river *Evelino* falls over marble rocks	300
Trivoli, 18 miles north east of Rome, the *Anio*, a branch of the Tiber, falls	100

Notwithstanding falls of water, more or less remarkable abound in all parts of the world, there are none which attract the attention, more than those of the river Niagara. Besides the great many attractions to the notice of strangers, which abound on and about the frontier of Niagara; there are other inducements to an European; the canals and villages of New-York: the watering places of Lebanon, Saratoga, Ballston and Avon; and the great Lakes; all these possess an interest which leads the traveller, or the emigrant, from curiosity to curiosity until he reaches the far west.—*Roc. Dai. Adv.*

An agriculturalist of France, by the name of Maitre, has made the discovery, that the dried stalks of corn and of clover, when ground make an excellent fodder for sheep.

A melting sermon being preached in a country church, all wept but one man; on being asked why he did hot cry with the rest, "Oh, said he, I belong to another parish."

A NOVEL MODE OF SHEEP DRIVING.

A late English paper says, that a butcher's boy, of York having been sent on Sunday morning to fetch up two sheep from a field near Bootham Stray, resolved to try an experiment on the habits of that patient animal, in order to drive them with greater ease to himself. He had seen hounds run in couples, and reasoning by analogy, why might not sheep? The youth, therefore, took a cord, and with it yoked his fleecy charge together, never dreaming that the *union* might produce an *agitation*, which would compel its repeal. Experiment, however, has overturned many a plausible theory; and so it did in the present instance. The parties not being exactly agreed, began to pull different ways, and, feeling the unusual restraint which was imposed upon them, they commenced a sort of steeple chase in search of their wonted liberty. A cow was just lying at her ease on the green sward, directly in the line of their hurried flight, presented a little obstacle, which they attempted to surmount in their *sheepish way*, not by turning aside, but by leaping over it. One of them made a spring, and was fairly over the *mountain of beef*, but the unlucky cord happened to rest across the cow's back, up she sprang, roused by the sudden liberty taken with her person, and found herself in possession of two fat sheep, as nicely ballanced as ever were panniers on an ass, or the famed bottles which dangled at the saddle-bow of Jonny Gilpin. Away ran the *beef with the mutton*, whilst the astonished lad joined in the pursuit, with the prospect before him of his experimental chord anticipating the knife of the butcher. The cow at length began to be fatigued with her load, and this enabled the pursuer to come in time to prevent the catastrophe, and, suddenly cutting the chord, the *two fleeces* fell to the ground, and they were driven to the city in the usual way, the youth being satisfied that, though dogs may do well yoked together, it is not exactly the same with sheep.

Caution to Rogues and Trespassers.—It is probably not generally known, that the Revised Statues have provided a proper punishment for the common offence of robbing gardens of melons and fruit, and the wanton girding and destroying of shade trees. These offences are very common and deserve severe punishment, which we are glad to say the Laws have now provided; and trust that tresspassers and rogues will take warning. We are glad that an example has been made in a neighbouring village, which will serve to prevent others from similar trespasses. A young man is now in jail in this place under sentence of ninety days imprisonment, for robbing a garden of melons in the village of Vienna. The offence of girding ornamental trees, planted for public as well as private use, is so base, that no one can feel any sympathy for the offender when suffering the severest penalty of the law. We hope the Trustees of this village will detect the miscreant who has recently been committed such depredations in our streets, and for which they offer a reward.—*Ont. Repos.*

BULBOUS ROOTS.

ROSSITER & KNOX have received a few Crown Imperial, and Tulip Bulbs, which are said to be choice varieties. aug 30.